



BSI Standards Publication

**Spices and condiments — Ground sweet
and hot paprika (*Capsicum annuum* L. and
Capsicum frutescens L.) — Specifications**

National foreword

This British Standard is the UK implementation of EN ISO 7540:2020. It is identical to [ISO 7540:2020](#). It supersedes [BS EN ISO 7540:2010](#), which is withdrawn.

The UK participation in its preparation was entrusted to Technical Committee AW/34, Food Technical Committee Chairmen.

A list of organizations represented on this committee can be obtained on request to its committee manager.

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Published by BSI Standards Limited 2020

ISBN 978 0 580 51303 9

ICS 67.220.10

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This British Standard was published under the authority of the Standards Policy and Strategy Committee on 30 September 2020.

Amendments/corrigenda issued since publication

Date	Text affected
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EUROPEAN STANDARD

EN ISO 7540

NORME EUROPÉENNE

EUROPÄISCHE NORM

August 2020

ICS 67.220.10

Supersedes EN ISO 7540:2010

English Version

**Spices and condiments - Ground sweet and hot paprika
(Capsicum annum L. and Capsicum frutescens L.) -
Specifications (ISO 7540:2020)**

Épices et condiments - Paprika doux et fort
en poudre (Capsicum annum L. et Capsicum
frutescens L.) - Spécifications (ISO 7540:2020)

Gewürze und würzende Zutaten - Gemahlener
süßer und scharfer Paprika (Capsicum
annuum L. und Capsicum frutescens
L.) - Spezifikation (ISO 7540:2020)

This European Standard was approved by CEN on 6 July 2020.

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COMITÉ EUROPÉEN DE NORMALISATION
EUROPÄISCHES KOMITEE FÜR NORMUNG

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European foreword

This document (EN ISO 7540:2020) has been prepared by Technical Committee ISO/TC 34 "Food products" in collaboration with CCMC.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by February 2021, and conflicting national standards shall be withdrawn at the latest by February 2021.

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Endorsement notice

The text of [ISO 7540:2020](#) has been approved by CEN as EN ISO 7540:2020 without any modification.

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Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

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For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT), see www.iso.org/iso/foreword.html.

This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 7, *Spices, culinary herbs and condiments*, in collaboration with the European Committee for Standardization (CEN) Technical Committee CEN/SS C01, *Food Products*, in accordance with the Agreement on technical cooperation between ISO and CEN (Vienna Agreement).

This third edition cancels and replaces the second edition ([ISO 7540:2006](http://www.iso.org/iso/7540:2006)), which has been technically revised. The main changes compared with the previous edition are as follows:

- an additional species, *Capsicum frutescens L.* has been added;
- the previous four categories have been replaced by sweet and hot paprika, and their physical and chemical specifications have been modified;
- the normative references have been updated.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.

Spices and condiments — Ground sweet and hot paprika (*Capsicum annuum* L. and *Capsicum frutescens* L.) — Specifications

1 Scope

This document specifies requirements for ground sweet and hot paprika (*Capsicum annuum* L. and *Capsicum frutescens* L.).

Recommendations relating to storage and transport conditions are given in [Annex A](#). A list of terms used in different countries for paprika is given in [Annex B](#).

This document does not apply to ground chillies and other species of capsicums.

NOTE Specifications for ground chillies and capsicums are given in ISO 972.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

[ISO 927](#), *Spices and condiments — Determination of extraneous matter and foreign matter content*

[ISO 928](#), *Spices and condiments — Determination of total ash*

[ISO 930](#), *Spices and condiments — Determination of acid-insoluble ash*

ISO 939, *Spices and condiments — Determination of moisture content*

[ISO 948](#), *Spices and condiments — Sampling*

[ISO 1108](#), *Spices and condiments — Determination of non-volatile ether extract*

[ISO 2825](#), *Spices and condiments — Preparation of a ground sample for analysis*

[ISO 7541](#), *Spices and condiments — Spectrophotometric determination of the extractable colour in paprika*

ASTA Analytical Methods 21.3:2004, *Pungency of Capsicums and Their Oleoresins (HPLC method)*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- ISO Online browsing platform: available at <https://www.iso.org/obp>
- IEC Electropedia: available at <http://www.electropedia.org/>

3.1

additive

material that help to maintain the original quality of products without hazardous effects on human health

Table 1 — Chemical requirements

Characteristic	Specifications		Test method
	Categories		
	Sweet paprika	Hot paprika	
Total capsaicinoids content (in mg/kg)	≤ 30	> 30 ^a	ASTA 21.3
Scoville value (SHU) mg/kg × 16	≤ 480	> 480	
Moisture content, mass fraction, % (maximum value)	11,0	11,0	ISO 939
ASTA extractable colour (minimum value)	60	30	ISO 7541
Total ash, on a dry basis, mass fraction, % (maximum value)	10,0	10,0	ISO 928
Acid insoluble ash, on a dry basis, mass fraction % (maximum value)	1,0 ^b	1,6 ^b	ISO 930
Non-volatile ether extract, on a dry basis, mass fraction % (maximum value)	25	Not applicable	ISO 1108
^a If pungency is required, its degree should be the subject of agreement between the buyer and the seller.			
^b If the product contains an anti-caking agent (max. 2 %), this value is allowed to be max. 3 % for sweet paprika and max. 3,6 % for hot paprika.			

5.4 Hygienic requirements

5.4.1 It is recommended that ground paprika is prepared in accordance with the appropriate sections of the Codex Alimentarius Commission's Recommended International Code of Practice^[3] and CXC 75-2015^[4].

5.4.2 Ground paprika shall be:

- free from microorganisms in amounts that can represent a hazard to health; more detailed requirements should be specified in the contract made between the buyer and the seller;
- free from parasites that can represent a hazard to health.

NOTE [ISO 22000](#) specifies the requirements for the establishment, implementation, maintenance and continuous improvement of a good safety management system.

6 Sampling

Sampling shall be carried out as specified in [ISO 948](#).

7 Test methods

Prepare a ground sample for analysis in accordance with [ISO 2825](#).

Samples of ground paprika shall be analysed in order to ascertain their conformity to the specifications of this document by following the test methods referred in [Table 1](#).

8 Packaging, marking or labelling

8.1 Packaging

Ground paprika shall be packed in new, sound, clean, sealed packaging made of a material that cannot affect the product safety or quality, and that protects it from, for example, the ingress of moisture or loss of volatile matter and colour.

Any specific requirements relating to the packaging material or the size of the packaging shall be subject to agreement between the buyer and the seller.

8.2 Marking

The container shall be marked or labelled with the following particulars:

- a) name of the product (botanical name and type of presentation), and trade name or trademark, if any;
- b) name and address of the packer or trader;
- c) code or batch number;
- d) category, if any;
- e) additives added;
- f) net mass;
- g) shelf-life of the product;
- h) name of the country of origin;
- i) producing area of the country of origin;
- j) any other information requested by the buyer;
- k) reference to the relevant International Standard if the product fulfils its specification.

The above information, or part of it, may instead appear in the documentation after agreement between the buyer and the seller.

Annex A (informative)

Recommendations relating to storage and transport conditions

A.1 Ground paprika should be stored in dry and cool, covered premises, well protected from the sun, excessive heat and moisture.

A.2 The warehouse should be dry, free from unpleasant odours, and protected against the ingress of insects and other vermin.

A.3 The packages should be handled and transported in such a manner that they are protected from rain, the sun or other sources of excessive heat, unpleasant odours and all contamination (cross-infestation), especially in the holds of ships.

Annex B (informative)

Selected list of common names for *Capsicum annuum* L. in different languages

Table B.1 — Selected list of common names for *Capsicum annuum* L. in different languages

Language	Common name for <i>Capsicum annuum</i> L.
Danish	Paprika
Dutch	Paprika
English	Paprika
Esperanto	Papriko
Estonian	Harilik paprika
Finnish	Ruokapaprika, Paprika
French	Piment annuel, Piment doux, Paprika de Hongrie, Piment doux d'Espagne
German	Paprika
Greek	Pipería
Hebrew	Paprika
Hindi	Deghi mirch
Hungary	Fűszerpaprika-őrlemény, őrölt fűszerpaprika
Icelandic	Paprikuduft
Italian	Peperone, Paprica
Papiamentu	Promenton, Promèntòn
Persian	Felfele Ghermez
Portuguese	Pimentão doce
Polish	Papryka roczna
Romanian	Ardei
Serbian	Паприка
Sinhala	Malu miris/miris
Spanish	Pimentón, Pimiento molido
Swahili	Pilipili hoho
Swedish	Paprika
Tibetan	Sipen ngonpo, Si pan sngon po

Bibliography

- [1] ISO 972, *Chillies and capsicums, whole or ground (powdered) — Specification*
- [2] [ISO 22000](#), *Food safety management systems — Requirements for any organization in the food chain*
- [3] Codex Alimentarius Commission. *Codex Alimentarius - Food Hygiene - Basic Texts - Second Edition*. Joint FAO/WHO Food Standards Programme, 2001. Available from: <http://www.fao.org/3/y1579e/y1579e00.htm#Contents>
- [4] CXC 75-2015, *Code of Hygienic Practice for Low-Moisture Foods*

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